# Clover Indian

**3/14 Starkey Street,**
**Forestville NSW 2087**
**Ph: 02 9452 4119**
**Ph: 02 9452 5574**

**DINNER TUE - SUN**
**5.00PM - 9.00PM**
**LUNCH TUE - SUN**
**12.00PM - 2.30PM**

**Shop 1/3 Waratah Street,**
**Mona vale NSW 2103**
**Ph: 02 8407 9929**

**DINNER TUE - SUN**
**5.00PM - 9.00PM**
**LUNCH WED - SAT**
**12.00PM - 2.30PM**

**Take Away, Dine in, Delivery Uber Eats**

**BYO (corkage $3 per person)**

Uber Eats

clover.monavale@gmail.com
www.cloverindianrestaurant.com.au

## ENTREE

**Veg Samosa (V)** 2 pcs 11.90
Crispy pastry filled with potatos, peas, herbs and spices served with mint chutney

**Eggplant Pakora (Fritters)** 4 pcs 11.90
Eggplant dipped in a light spiced chickpea flour batter and deepfried. Served with mint yoghurt

**Onion Bhaji** 3 pcs 11.90
Shredded onion and potato fritters delicately mixed with spices and herb. Served with mint sauce

**Papdi Chat** 15.90
Crisp savouries served with spicy potato and chickpeas

**Grilled Barramundi** 22.90
Marinated in Indian spices

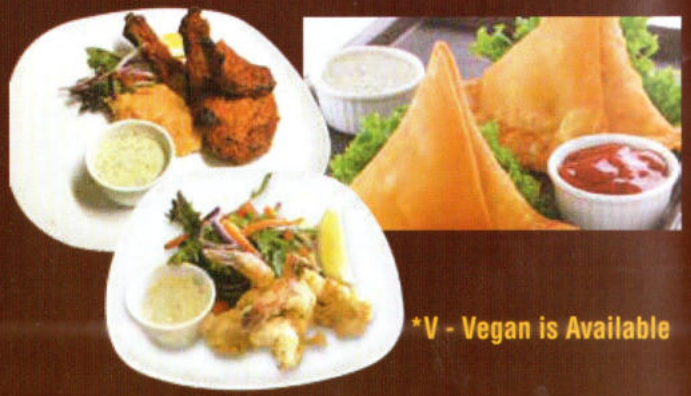
**Chicken Tikka** 3 pcs 17.90 | 5 pcs 24.90
Boneless chicken marinated with yogurt and indian spices

**Lamb Cutlet** 3 pcs 24.90 | 5 pcs 34.90
Lamb cutlet marinated with dijon mustard, yoghurt, spices &herbs. roast in tandoor oven. Served with side salad & mint sauce

**Seekh Kabab** 4 pcs $19.90
Lamb mince infused with herbs and indian spices

**Garlic Chilli Prawn** 4 pcs 19.90
Fresh tiger prawn marinated with garlic, chilli and spices shallow fry. Served with side salad and seafood sauce

**Mixed Entree** 21.90
Our favourite combination of lamb cutlet, chicken tikka, onion bhaji and seekh kabab. Served with mint sauce



*V - Vegan is Available

## CHICKEN

**Butter Chicken | mild** 25.90
Smoked marinated chicken cooked in a rich creamy tomato sauce, subtly flavoured with fenugreek leaves

**Pistachio Chicken | mild** 25.90
Luscious chicken strips slowly cooked in a homemade pistachio gravy, sprinkled with crushed pistachio

**Chicken Tikka Masala | med** 25.90
Chicken Tikka pieces sauteed with slice capsicum and onion in creamy tomato sauce

**Chicken Madrass | med** 25.90
Coconut flavoured with hot curry powder and indian spices

**Mango Chicken | mild** 25.90
Mouth-watering delicious chicken pieces cooked in a mango creamy sauce

**Chicken Vindaloo | hot** 25.90
A hot & tangy preparation with mustard seeds, red chillies and indian spices

**Chicken Saagwala | mild | med** 25.90
Spinach puree blended with onions, tomatoes, cumin seeds and indian spices

**Chicken Korma | mild** 25.90
Boneless chicken cooked in mild creamy sauce

## LAMB

**Kashmiri Roganjosh | med/hot** 25.90
Diced lamb, Kashmiri infused spiced curry with joyttric (mace) and red chili

**Lamb Saagwala | mild/med** 25.90
Spinach puree blended with onions, tomatoes, cumin seeds and indian spices

**Lamb Hydrabadi | med** 25.90
Succulent pieces of lamb slow cooked in a mouth-watering sauce with fresh mint and corriander

**Bhuna Lamb | med** 25.90
Semi dry lamb dish served with onion and tomato sauce

**Lamb Tamarind | med** 25.90
Succulent pieces of lamb slow cooked in a mouth-watering sauce of the chefs special spice mix and tamarind

**Lamb Masala | mild | med** 25.90
Juicy lamb pieces cooked with fresh vegetables

**Lamb Korma | mild** 25.90
Juicy, tender lamb cooked with cashews in a creamy sauce

All our curries are gluten free and peanuts free but it may contain other nuts and traces of wheat

## BEEF

**Bombay Beef | mild | med** 25.90
Beef curry with potatoes and sour & tangy taste

**Beef Masala | mild | med** 25.90
Juicy beef pieces cooked with fresh vegetables

**Beef Korma | mild | med** 25.90
Juicy, tender beef cooked with cashews in a creamy sauce

**Beef Madrass | med** 25.90
Coconut flavoured with madras curry powder & indian spices

**Beef Vindaloo | hot** 25.90
Succulant pieces of beef, cooked in goan style hot spices

**Beef Roganjosh | med** 25.90
A North Indian dish of beef cooked in kashmiri spices

## GOAT

**Goat curry | med** 25.90
Goat with bone, cooked in punjabi style

## SEAFOOD MAINS

**Prawn Korma | mild** 29.90
Tiger prawn cook with creamy sauce

**Prawn Malabari | med** 29.90
Coconut flavoured with curry leaves and indian spices

**Prawn Masala | med** 29.90
A tomato & onion flavoured prawn cooked with indian spices

**Prawn Jhalfrezi** 29.90
Tiger prawns cooked with fresh vegetables

**Fish Naryal | med** 29.90
Creamy & coconut flavoured barramundi cooked with indian spices

**Fish Masala | med** 29.90
Barramundi cooked with onion, tomato, ginger and indian spices

## RICE

**Basmati Rice** Reg 3.00 Large 5.00

**Biriyani** 25.90
A rice dish blending cooked spices, pieces of lamb, beef, chicken or vegetables with dry nuts and fresh coriander

**Kashmiri Pulao** 10.00
Rice prepared with cashew nuts and dry fruits

All our curries are gluten free and peanuts free but it may contain other nuts and traces of wheat

## VEGETABLE

**Mixed Vegetables (V)** 22.90
Fresh, sautéed vegetable dish with carrot, beans, cauliflower, tomato and onion cooked with indian spices

**Vegetable Korma | mild** 22.90
A mild combination of cashews and spices served in a creamy sauce

**Palak Paneer | mild/med** 22.90
A traditional blend of cottage cheese cubes tossed in spinach and finished with a tempering of chopped garlic and cumin

**Malai Kofta | mild** 22.90
Croquettes of potatoes grated cottage cheese, rising simmered in a cashew nut and tomato sauce

**Aloo Baigon | med (V)** 22.90
South Indian eggplant curry with roasted potatoes in tomato onion sauce

**Paneer Tikka Masala** 22.90
Paneer cubes sauteed with slice capsicum and onion in creamy tomato sauce

**Bombay Potato (V)** 22.90
Potato pieces cooked in a smooth curry sauce

**Mushroom Saag Aloo (V)** 22.90
Spinach, mushroom and potatoes cooked with coconut cream

**Dal Tadka mild/med (V)** 21.90
Yellow lentils and fresh spinach cooked with a zesty tempering of freshly pounded masala

**Dal Makhani** 21.90
A dish consisting of a variety of lentils cooked slowly to perfection and finished with herbs and a touch of butter.

## ACCOMPANIMENT

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|---|---|
| Papadums (4 pcs) | 4.00 |
| Mango Chutney | 4.00 |
| Mint Yogurt | 4.00 |
| Cucumber Raita | 5.00 |
| Tomato & Onion | 4.00 |
| Mixed Pickles | 4.00 |
| Side Dish Platter (Any 3 of the above) | 11.00 |

## BREADS

**Plain Naan** 5.00
Leavened bread made with refined flour and freshly baked in the tandoor

**Garlic Naan** 5.50
Soft naan topped with garlic

**Tandoori Roti** 5.00
Whole meal bread made in the tandoori oven

**Cheese Naan** 6.50
Our freshly baked naan stuffed with mozzarella cheese

**Cheese & Garlic Naan** 7.00
Our freshly baked naan stuffed with mozzarella cheese & Garlic

**Kashmiri Naan** 7.00
Bread made with a stuffing of almond, pistachio, cashew, sultanas and coconut

**Butter Naan** 6.00
Whole meal bread made in the tandoori oven with butter

**Vegetable Paratha** 6.50
Stuffed with spice potato and peas

**Chilli Cheese Naan** 7.00
Stuffed with mozzarella cheese and chilli

## BEVERAGES

**Lassi** 6.00
Mango

**Soft Drinks Can** 4.00
Coca Cola, Fanta, sprite, Diet Coke, Lemonade, No sugar Coca Cola

**Bottle Drinks** 5.50
Lemon lime bitters | Sparkling water | Bottled water
Orange juice | Apple juice | Ginger beer

## DESSERT

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|---|---|
| Gulab Jamun | 7.00 |
| Mango Kulfi | 7.00 |
| Pistachio Kulfi | 7.00 |
| Carrot Halwa | 7.00 |